

Harvest Chili

Makes: 50 servings

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Ingredients	Weight	Measure
Vegetable stock, low sodium		12 qt
Pumpkin, canned		16 cups
Navy beans, canned		16 cups
Black beans, canned		8 cups
Great Northern White Beans, canned		8 cups
Cumin		4 tsp
Dehydrated, minced, onion		4 tsp
White pepper		1 tsp
Garlic powder		1 tsp
Ground Turkey OR Pork		100 oz



Directions

1. Begin by putting vegetable stock and pumpkin in 8.5 quart pot for 6 servings and in 2 12 quart pots for 50 servings over medium heat and mix together.
2. Take the Great Northern White beans, drain, and the put in food processor and puree.
3. Add pureed beans to pot.
4. Drain Navy beans and black beans and add them to the

pot and stir everything together.

5. Finally add all the spices and mix until everything is stirred in.

6. Bring to a boil and let simmer for at least a half hour.

7. Chili will thicken a little as it stands.

8. Serve and add any additional ingredients such as ground turkey or pork.